WE'VE REINVENTED THE WHEEL... OF CHEESE!

FRESH MILK From Italian Producers





WHOLE WHEEL OF QUATTROCENTO CHEESE

CRUMBLED & BAKED IN THE SUPER SPECIAL OVEN





CRUNCHY 100% CHEESE SNACK

Quattrocento is a bold, full-bodied hard cheese, one of many products produced in Italy by Granarolo, a dairy set up in 1957 from a small cooperative near Bologna. Each wheel is made from 400 (Quattrocento) litres of fresh milk in traditional copper Caldaia and matured on wooden shelves. Get ready for a seriously punchy tang and a snack like no other! Seriously.

WE'RE OBSESSED WITH SNACKS AT SPHQ AND HAVE CREATED A WHOLE RANGE

SCAN THE CODE AND UP YOUR SNACKING GAME





Snack Seriously

Ingredients: Italian hard cheese (cow's **milk**, salt, microbial tennet) 97%, Seasoning 3% (onion powder, sugar, mofasses powder, salt, natural flavouring, acidity regulator: citric acid, shallot onion powder). Altergens listed in **bold**.
Packaged in a protective atmosphere.

Storage: Store in a cool, dry place, out of direct sunlight.

Once opened, consume immediately (like a Serious Pig)
or keep refrigerated and consume within 3 days.

Produced and packed in Italy for Serious Pig Ltd.
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Serious Pig and the pig logo are registered trademarks.
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SNACKING CHEESE WITH CARAMELISED ONION NUTRITION INFORMATION

	PER 100g	PER 24g pack
ENERGY	2375kJ	570kJ
	571kcal	137kcal
FAT	41g	10g
of which saturates	26g	6.2g
CARBOHYDRATE	4.5g	1.1g
of which sugars	0.9g	0.2g
PROTEIN	43g	10g
SALT	2.5g	0.6g





